

Hilcona SA

ABOUT US

Company history

- 1935 Scana Konservenfabrik AG is founded in Schaan by Toni Hilti
- 1961 Start of frozen food production in Schaan
- 1973 Scana Konservenfabrik AG is renamed Hilcona AG
- 1984 Start of chilled food production and market cultivation in Switzerland
- 1988 Founding of the subsidiary Hilcona Feinkost GmbH, Leinfelden-Echterdingen (DE)
- 1991 Founding of Hilcona France SA, Montélimar (F)
- 1993 Takeover of Deni's Pizza SA, Yverdon (CH)
- 1999 Commissioning of the Hilcona Gourmet SA fresh pizza plant in Orbe (CH)



Company history

- 2000 Consolidation of the Hilcona brand, backed up by traditional advertising
- 2002 Entry into the sandwich market and start of production in Orbe (CH)
Acquisition of Johnny's Best (CH)
- 2003 Development of the impulse food market with Fresh Express (petrol stations, kiosks, etc.) in Switzerland
- 2005 Takeover of the frozen pasta production business at Frigemo
- 2011 Hilcona and Bell Convenience bundle their respective activities in the fresh convenience food sector under the umbrella of Hilcona AG; Bell Holding acquires a 49% share in Hilcona
- 2012 Martin Henck joins Hilcona AG as the new CEO
- 2012 Acquisition of Gastro Star AG
- 2013 Hilcona develops its sites in Orbe, Dällikon and Schaan, expanding its capacity for fresh food
- 2014 Hilcona adopts a new brand identity «Wie frisch vom Markt» ('Like fresh from the market')



Hilcona SA Management Board

CEO



Martin Henck

Finance, Controlling
and IT

Supply Chain

International
Food Service

International
Food Retail

Innovation
and Quality

Human Resources



P. Fankhauser



E. Luz



F. Eckert



M. Rebmann



P. Schmidheiny



B. Wurster

Hilcona Group



Hilcona SA, Schaan (FL) **Head office**

Employees: approx. 900

Technology:

Fresh and ultra-fresh, frozen and ambient
convenience food

Annual volume: 60 million kilograms of food



Technology and product range: Schaan

FRESH/ULTRA-FRESH



FROZEN



AMBIENT



Hilcona Gourmet SA, Orbe (CH)

Employees: approx. 470

Technology:

Fresh and ultra-fresh convenience food

Product range:

Fresh pizzas, daily fresh sandwiches



Technology and product range: Orbe

FRESH/ULTRA-FRESH



Gastro Star AG, Villigen (CH) **branch office**

Employees: approx. 130

Technology:

Fresh convenience food and agricultural products

Product range:

Daily fresh salads, fruit and vegetables



Gastro Star AG, Dällikon (CH)

Employees: approx. 610

Technology:

Fresh convenience food

Product range:

Daily fresh salads, fruit and vegetables

★ ★ ★
GASTRO-STAR

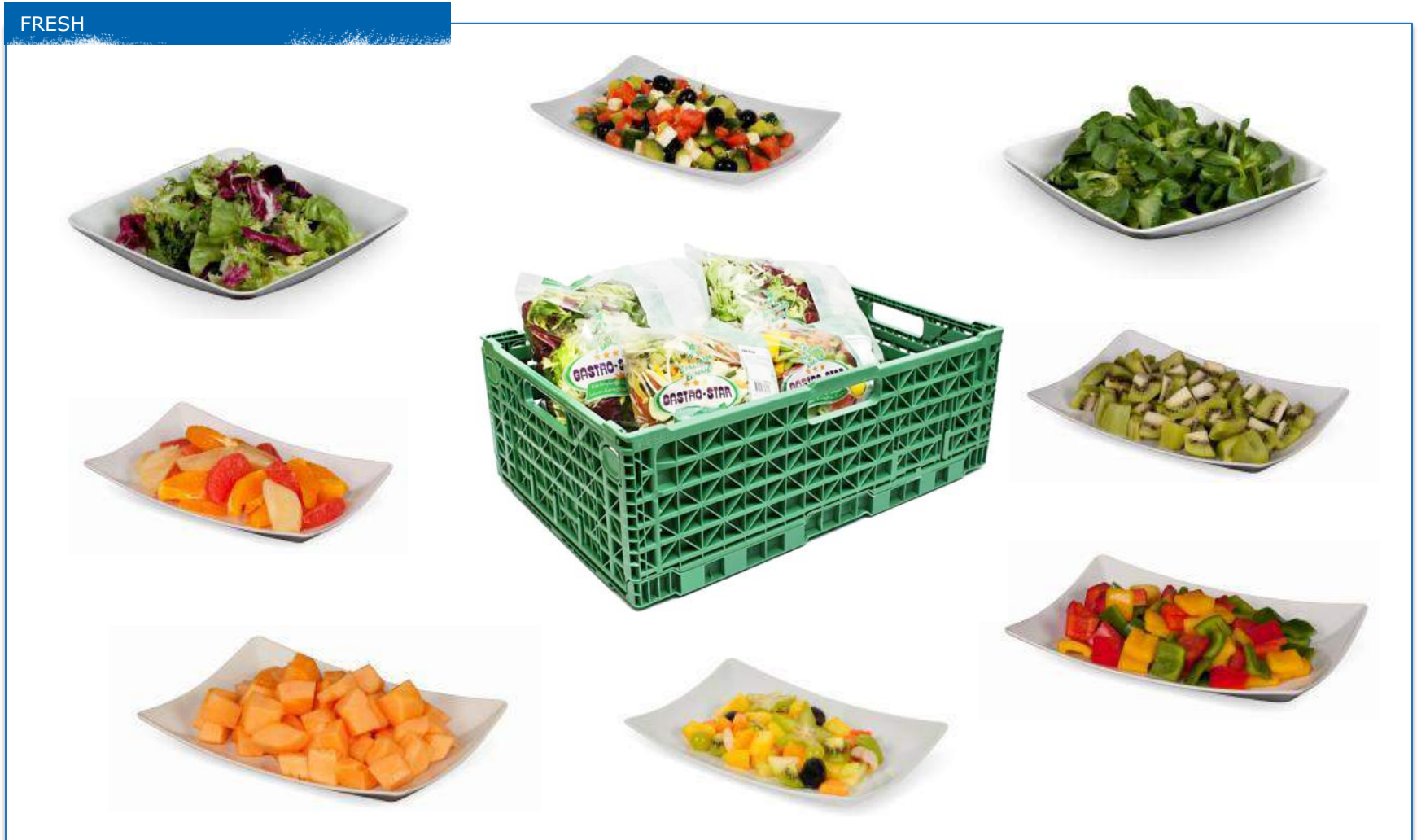


Unsere
WICHTIGSTE
» ZUTAT: «
 **BEGEISTERUNG**



Technology and product range: Gastro Star

FRESH



Technology and product range: Gastro Star

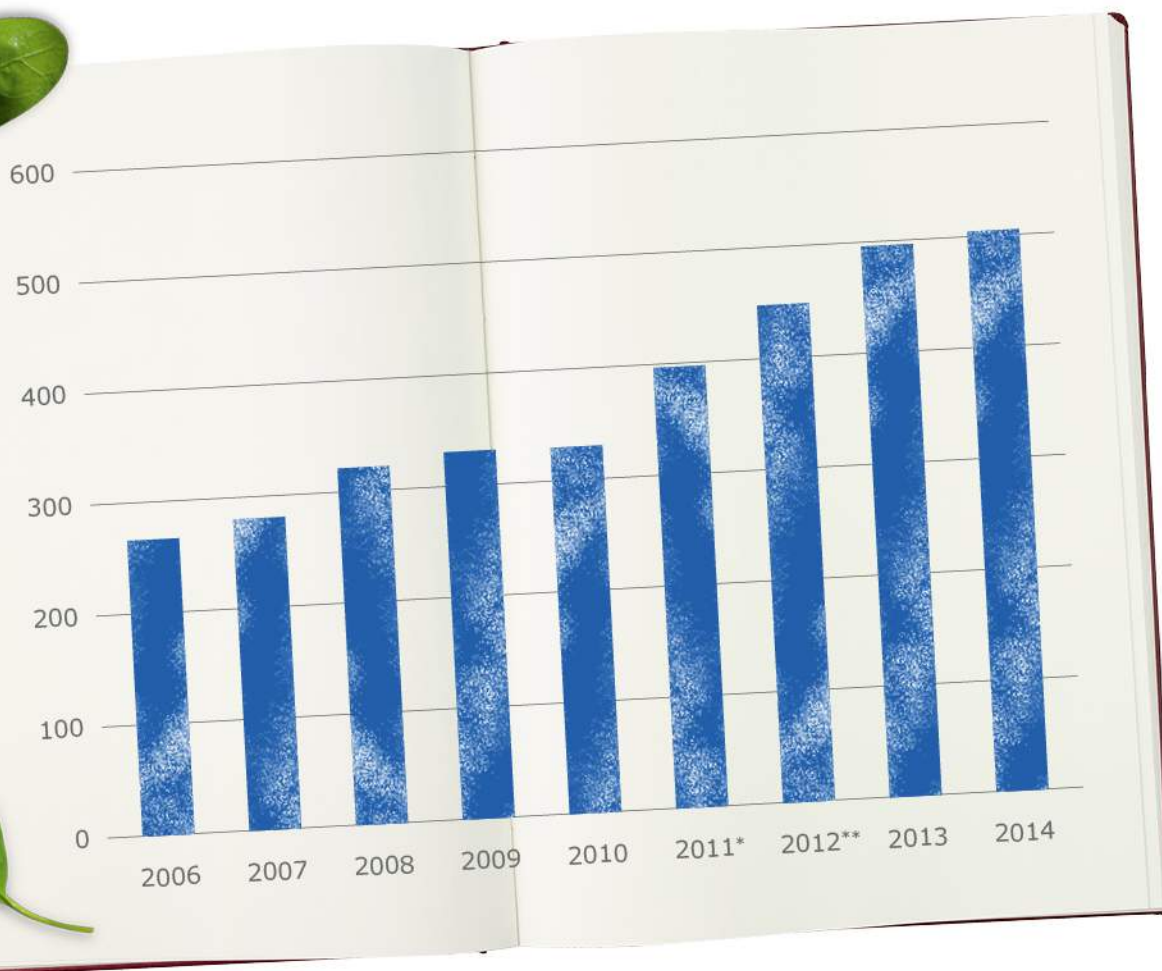
EXCLUSIVE FOR HILCONA





Facts and figures

- Employees: approx. 2,100 (including Gastro Star)
- Group turnover in 2014: approx. CHF 500 million



- * From 2011:
includes Hilcona Convenience AG
- ** From July 2012:
includes Gastro Star AG

Sustainability is a binding commitment at Hilcona

Hilcona has been a member of the organisation **ENAW** (Energie-Agentur der Wirtschaft) since 2002. This is an association of Swiss companies that aim to achieve the federal CO₂ law based on the Kyoto Protocol.



Measurable results:

- Hilcona has consistently exceeded the targets set by ENAW since 2002.
- The members have reduced CO₂ intensity by 30% in the last decade.
- A reduction in energy consumption of more than 1,000 GWh a year – the equivalent energy requirement of around 500,000 households.

Additionally, Hilcona is actively committed to the association **United against Waste e.V.**, which aims to stop food being wasted unnecessarily.



Sustainability is in harmony with our economic practices

1. We invest in new processes and technology in order to reduce our consumption of natural resources. All areas of production and administration are optimised to ensure the efficient use of energy.

Measurable results:

- Hilcona has managed to reduce its energy demand by around 10% despite expanding its operations.
- Minimum CO₂ emissions thanks to investments totalling CHF 5 million in the last five years.



Sustainability is in harmony with our economic practices

2. We use alternative sources of energy in order to minimise CO₂ emissions. Some 70% of our power is obtained from steam generated as a by-product during combustion. Hilcona has set itself the aim of maintaining this percentage despite the company's growth, thus reducing the amount of energy needed to produce each kilogram of food.

Measurable results:

- A reduction in CO₂ emissions of around 13,000 tons.
- This approach saves around five million litres of fuel oil, which is equivalent to power used by around 3,500 households a year.



Sustainability is in harmony with our economic practices

3. Hilcona improves the quality of its products with careful processing. The Hilcona guarantee 'Besseresser-Garantie' for healthy eating compels us to choose our suppliers selectively and to optimise processes in the area of raw material processing.

We only use free-range eggs and **reject the use of:**

- preservatives
- artificial colouring
- flavour enhancers
- hardened fats



Hilcona has set itself the goal of rejecting additives if the safety and enjoyment of a product is already guaranteed.

